



DISTINCTIVE DOWNTOWN DINING

DINNER MENU

STARTERS

SPICY GREEN TOMATO SOUP WITH PEPPERED SHRIMP & APPLE SMOKED BACON	5.00
FARMERS SALAD, A DAILY SELECTION OF LOCAL & ORGANIC GREENS & VEGETABLES WITH GRILLED FOCACCIA CROUTONS	6.00
SALAD OF ROASTED BEETS, APPLE SMOKED BACON, ALABAMA GOAT CHEESE & WINTER LETTUCE	8.00
ENDIVE SALAD WITH ROQUEFORT, CANDIED WALNUTS & TARRAGON DIJON DRESSING	7.00
CRISPY PECAN CRUSTED OYSTERS WITH CREOLE BUTTER SAUCE	9.00
GRILLED GEORGIA QUAIL WITH BALSAMIC BRAISED RED CABBAGE & TOASTED WALNUT CHANTILLY	10.00
CRISPY SAUTÉED SWEETBREADS WITH A CHANTERELLE LEEK FLAN & WARM SHERRY THYME VINAIGRETTE	12.00

MAIN COURSES

BRAISED LAMB SHANK WITH ROASTED GARLIC 'DIXIE POLENTA' & NATURAL JUS	20.00
CHAR-GRILLED PRIME NEW YORK STRIP WITH ROSEMARY ROASTED FINGERLING POTATOES, GRILLED FENNEL & CABERNET ESSENCE	24.00
HICKORY GRILLED PORK TENDERLOIN WITH CRAWFISH CORNBREAD & SOUTHERN STYLE GREENS	18.00
FIVE SPICE ROASTED LOBSTER WITH BEET RISOTTO, SUGAR SNAP PEAS & LOBSTER BORDELAISE	27.00
ORGANIC SALMON WRAPPED IN RICE PAPER WITH BABY BOK CHOI, UDON NOODLES & SHIITAKE DASHI	19.00
PAN SEARED DUCK BREAST WITH POTATO LEEK GRATIN & BLACKBERRY ZINFANDEL REDUCTION	20.00
PAN ROASTED BREAST OF FREE-RANGE CHICKEN WITH GRILLED VEGETABLE COUS COUS & MINTED ALMOND YOGURT	18.00
GRILLED CHILEAN SEA BASS WITH CARAMELIZED ONION HORSERADISH MASHED POTATOES & LEMON SPINACH	23.00
GARGANELLI PASTA WITH RAPINI, RED PEPPER & ROMANO	17.00

1.25.2003

1-24-03

R+B

o

C+C Collision